

MIDDAY MENU

3pm - 5:00pm

BEEF FAT FRIES *\$10*

THREE DEVEILED EGGS

trout roe *\$15* -or- spicy kimchi *\$12*

FURIKAKE TOASTED NUTS *\$6*

MARINATED OLIVES *\$9*

CAVIAR & ONION DIP *\$32*

trout roe, warm potato chips

EDAMAME SPREAD *\$19*

warm pita

KAKIAGE TEMPURA *\$18*

maitake mushroom, kabocha, cauliflower, allium salt, lemon

THE MADRONA SALAD *\$18*

estate vegetables, sunflower seeds, sherry vinaigrette

THE MADRONA BURGER *\$31*

roasted onions, white cheddar cheese, dijon aioli, beef fat fries

THE
MADRONA

*Classics
Cocktails*

\$19

MADRONI

botanivore gin, blood orange,
brucato orchards, sweet vermouth

LA SIRENA

blanco tequila, mezcal, cucumber, aloe,
estate bay laurel, club soda

ESTATE MARTINI

sipsmith VJOP gin, martin miller gin,
dry vermouth, verjus, nasturtium oil,
lemon twist, olive

MADRONA LOMA

rosemary infused reposado tequila
grapefruit, fresno chili, lime, agave

THE DIRTY WORD

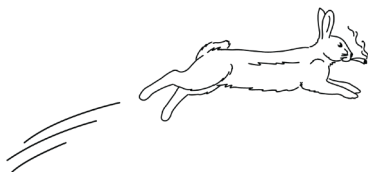
parmesan fat washed vodka,
dry vermouth, olive brine

TOKYO LOWBALL

gin, yuzu, st germain
honey, shiso cold foam

*The world is full
of magic things,
patiently waiting for
our senses to grow
sharper.*

W.B Yeats



Social Hour

Monday - Thursday 2pm - 6pm

Ode to the Classics \$10

MADRONI

botanivore gin, blood orange,
brucato orchards, sweet vermouth

LA SIRENA

blanco tequila, mezcal, cucumber, aloe,
estate bay laurel, club soda

PINK STATIC

gin, pamplemousse, aperol
lemon, honey

Wine Down \$10

Ask your server for today's select wines

All Tap Beer \$5



Social Bites

Monday - Thursday 3pm - 5pm

CHIPS \$3

BEEF FAT FRIES \$5

THREE DEVEILED EGGS

trout roe -or- spicy kimchi \$7

FURIKAKE TOASTED NUTS \$3

MARINATED OLIVES \$5

CAVIAR & ONION DIP \$14

trout roe, warm potato chips

EDAMAME SPREAD \$10

warm pita

Seasonal Cocktails

\$19

SPRING MARKET

tequila, snap pea cordial
vermouth, verjus

MANGO-RITA

tequila, cointreau, mint
mango, ginger, agave

HONEY DEW VERDE

mezcal, honey dew melon
lime, agave

YUZU CURRENT

sake, green peppercorn
yuzu

PINK STATIC

gin, pamplemousse, aperol
lemon, honey

THE GODFATHER

bourbon, limonchello
basil, blueberry, lemon

Zero Proof

\$18

GARDEN PARTY

giffards N/A elderflower
lemon, cucumber, honey

CAPTAIN GINGER

giffards N/A ginger
lime, honey, tonic

THE SPRITZ

kally sparkling rose,
zero proof orange aperitif

Wines By The Glass

CHAMPAGNE & SPARKLING

2018 Lichen Estate, Blanc de Gris Anderson Valley	\$20
NV Taittinger, Brut, Reims	\$29
NV Jean Vesselle 'Oeil De Perdix', Brut Rosè, Bouzy	\$35

PINK & ORANGE

2025 Arnot Roberts, Rose, Carneros	\$16
2023 Hills and Valleys, Kerner, Mokelumne River	\$18
2023 Old World Wine, L'aureate skin contacted white, Sonoma	\$19

WHITE WINES

2022 Domaine de l'enclos, Premier Cru, Chablis	\$27
2023 Domaine Vacheron Sancerre, Loire Valley	\$29
2023 Kobler Estate Viognier, Russian River Valley	\$20
2023 Rootdown Savagnin, Cole Ranch	\$20
2023 Peay Chardonnay, West Sonoma Coast	\$28
2024 Rall, White Wine Blend, South Africa	\$18
2024 Marimar Torres, Godello, Russian River Valley	\$18

RED WINES

2021 Domaine de la Riviere, Pinot Noir, Sonoma County	\$28
2023 Hartford Court, Pinot Noir, Russian River Valley	\$29
2022 Sandlands, Cinsault, Lodi	\$19
2021 Aperature Red Blend, Sonoma County	\$30
2022 Clementina Carter Grenache, St Rita Hills, CA	\$18
2019 Adelaide Thomas, Cabernet, Sonoma Valley	\$29

KALLY NA BOTANICAL BUBBLES

Kally Sparkling Rosè	\$18
Kally Sparkling Plum Shiso	\$18
NV Bolle Non Alcoholic Chardonnay, Le Marsa, Spain	\$18



Beer

DRAFT

Hen House Brewing	\$10
'Incredible' IPA	
Russian River Brewing	\$10
'Velvet Glow' Lager	
Sonoma Springs Brewing	\$10
'El Valiente' Mexican Pilsner	

BOTTLES & CANS

Sonoma Springs Brewing	\$11
'Mai' Japanese Rice Lager	
North Coast Brewing	\$11
Red Seal Ale	
Victory Brewing	\$13
Sour Monkey Sour Triple	
Russian River Brewing Co.	\$13
Pliny the Elder 500 ml	
Henhouse Brewing Co.	\$12
'Stoked' Hazy IPA	
North Coast Brewing 'Scrimshaw'	\$10
Pilsner	

CIDERS

Golden State Cider	\$12
Gravenstein Apple	

ZERO PROOF

RationAle Brewing IPA	\$10
RationAle Brewing Kolsch	\$10